

FRUIT TOAST	16	PISTACHIO FINANCIERS	18	EGGS BENEDICT	33
White chocolate cream cheese, raspberry, basil #v		Blood orange custard 2 per serve (please allow 15 min) #V #GF		Porchetta ham, hollandaise noisette, burnt apple puree, poached eggs, pineapple, crackling, sourdough #GFO	
SOURDOUGH TOAST	11	LAMINGTON HOTCAKE	26	EGGS YOUR WAY	16
Served with your choice of condiments #V #VGO #GFO + Honeycomb	5	Milk chocolate crème pâtissière, coconut and lemon custard, toasted coconut (please allow 15 min) #v		Two eggs any style on sourdough #GFO #V	
ST. ALI GRANOLA	21	CREAMY RICE PUDDING	21.50	SIDES	
Monkey jam, caramelised mandarin, bee pollen, freeze-dried pineapple and choice of milk #v + Yoghurt	4	Butterscotch sauce, rose water poached pear, cinnamon #GF		-----	
APPLE PIE PORRIDGE	20	AVO TOAST	22	EGG	5
Creamy rolled oats, stewed apples, baked custard, pastry crumb #v		Wild garlic hummus, fermented cabbage, toasted seeds #VG #DF #GFO + Egg	5	BACON	8
				AVO + FERMENTED CABBAGE	8
				MUSHROOMS	8
				POTATO HASH	7
				CHORIZO	9
				FRIES	10

PAN CON TOMATE	19	MY MEXICAN COUSIN	32.5	K.F.C. BURGER	32
Anchovy fillets on toast, soft boiled eggs		Corn fritters, poached eggs, halloumi crumb, sweetcorn salsa, kasundi, leaves #V #GF + Bacon or Avocado	8	(KOREAN FRIED CHICKEN)	
CRUMPET	25			Korean chilli sauce, red cabbage slaw, mayo, fries.	
Crab meat, sauce gribiche, parsley emulsion, fermented chilli #DF		SEASONAL MUSHROOM	29.5	MUSHROOM RISOTTO	29.5
TURKISH EGGS	27.5	Sourdough, comté cheese custard, poached egg #V #GFO		Foraged mushrooms, truffle pecorino, lemon thyme oil, egg yolk #V #GF	
Peshwari Naan, poached eggs, herb labneh, pepita & sunflower seeds, Turkish chilli oil. #v		CHILLI SCRAMBLED EGGS	26.5	SWORDFISH	29.5
ROASTED BUTTERNUT PUMPKIN SALAD	29.5	Crème fraîche, spicy nduja, sourdough #DFO #GFO #VO		Pan seared swordfish fillet, lemon & black olive, charred radicchio, sauce gribiche #GF	
Pumpkin puree, pepitas & pistachio pesto, truffle pecorino, soft herbs #GF #V		VEAL KEBAB	27.5	BLUE EYE PAPILOTE	32
		24hrs marinated veal loin, crème fraîche, cucumber & red onion salad, chilli, coriander. + Fries	10	Cherry tomatoes, zucchini, basil, orange emulsion #GF	

KIDS UNDER 5 MENU

COCO POPS / WEET BIX	1
CHEESE & VEGEMITE TOASTIE	10
BACON & EGG MUFFIN	10
PANCAKE	8
Maple syrup, raspberries	



COFFEE

ORTHODOX 5.95
House Blend Milk Coffee
Apple Jam. Fudge. Milk Chocolate.

FEELS GOOD 5.95
House Blend Black Coffee
Stonefruit. Caramel.

SINGLE ORIGIN
Please ask your server for today's
feature offerings

BATCH BREW 7
COLD BREW 8
POUROVER V60 12
ICED FILTER 14

B-A-N-A-N-A PARADISO 12
Banana curd, vanilla ice cream,
Orthodox espresso

ORTHODOX FREDDO 13
Tropical syrup, Orthodox
double espresso, milk, milk foam,
chocolate powder, dried orange

ESPRESSO FLIGHT 18
Three espressos featuring
our single origin selection
and our Feels Good blend

BARISTA BREAKFAST 18
Selection of ST. ALi approved
coffee served three ways:
Flat white, espresso & filter

HOT CHOCOLATE 7

CHAI LATTE 7

WINE

SPARKLING
Col Fondo Prosecco, Pét Nat 10/55
Central Victoria '21

Orgasmic, Frédéric Mabileau 65
Chenin blanc, France '20

CHAMPAGNE
Ruinart Brut 250
Champagne, France

WHITE
Punt Road Chardonnay '22 12/50
Yarra Valley, VIC

Villa Wolf Pinot Gris '22 12/50
Germany

ROSÉ
Nocturne Rose '22 14/60
Margaret River WA

RED
Pröterō Nebbiolo '21 14/60
Adelaide Hills, SA

Pietrame Montepulciano 13/55
D'Abruzzo, Italy '20

COLD DRINKS

ESPRESSO SHAKE 12
ST. ALi espresso, Jock's vanilla
ice cream & milk

MILO SHAKE 12
Australia's favourite malt drink; Milo,
Jock's double choc ice cream & milk

ST. ALI ICED TEA 10
Iced black tea, dry lemon,
dry pineapple

TONIC SUNRISE 13
Fever-Tree Tonic, Feels Good
double espresso, orange peel,
served over ice

JUICE

ORANGE JUICE 10
Sometimes, classic is best

REFRESHER JUICE 10
Watermelon, pineapple, mint

DETOX JUICE 10
Beetroot, carrot, celery,
ginger, apple

GREEN JUICE 10
Kale, capsicum, cucumber,
celery, cos, apple, lemon

IMMUNITY JUICE 10
Carrot, tumeric, apple,
orange, lemon

COCKTAILS

MIMOSA 12
PEACH BELLINI 12
APEROL SPRITZ 16
LIMONCELLO SPRITZ 16

BREAKFAST G&T 16
Four Pillars gin, tonic, Four Pillars
distilled orange marmalade.

BLOODY MARY 18
The traditional way,
with Grainshaker Rye Vodka

MANGO & LIME CAIPIRINHA 20
Passaro Artisan Cachaca,
Mango puree, Triple Sec, lime

ESPRESSO MARTINI 20
ST. ALi Coffee Liqueur, Grainshaker
Rye Vodka, Orthodox Espresso

WIDE AWAKE NEGRONI 20
ST. ALi Coffee Gin, Campari,
ST. ALi Coffee Liqueur

HOT TODDY 20
Warm lemon, honey & clove, with
your choice of ST. ALi Blasphemy
Whisky or ST. ALi Gin

SOFTS

ALMIGHTY ORGANIC (JUICE) 6.5
Orange & Apple
Orange, Apple & Mango
Carrot, Orange & Turmeric

ALMIGHTY FLAVOURED 6.5
SPARKLING WATER
Blood Orange / Peach & Ginger /
Yuzu & Lime / Passionfruit / Lemon

BOBBY SODAS (LOW SUGAR) 6.5
Lemon / Berry / Orange / Passionfruit
Ginger Beer / Cola / Creamy Soda

CAROLINE'S SPARKLING 6.5
APPLE CIDER VINEGAR DRINKS
Yuzu Cola / Raspberry /
Apple & Blackcurrant / Yuzu

SPARKLING MINERAL 6/9
WATER (300ML/750ML)

TEA

A selection of loose leaf 6
teas for your sipping pleasure
-
Lemongrass & Ginger
Green Korean Sencha
Peppermint
English Breakfast
Earl Grey
Chai

SOFT FIZZ / HARD FIZZ

YES YOU CAN 0% ALC. 6.5
Spritz, Dark & Stormy, G&T

Heaps Normal Half Day Hazy 8
Less than 0.5% Alc.

The Hills Apple Cider 10

YOUNG HENRYS

Newtownner Pale Ale 10
Natural Lager 10
Indian Pale Ale 12
Stayer Hopy Lager (3.5% ABV) 10